

# Saison IPA Citra

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **9.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (33.3%)	79 %	10
Grain	Słód pszeniczny	0.5 kg (8.3%)	82 %	10
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	15 g	30 min	14.2 %
First Wort	Marynka	30 g	30 min	9.5 %
Whirlpool	Citra	50 g	15 min	12 %
Dry Hop	Citra	200 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka z lemonki	30 g	Boil	5 min
Water Agent	sok z lemonki	10 g	Mash	90 min

### Notes

- Założona wydajność wymaga mieszania w czasie zacierania.  
*Jul 4, 2017, 4:28 PM*